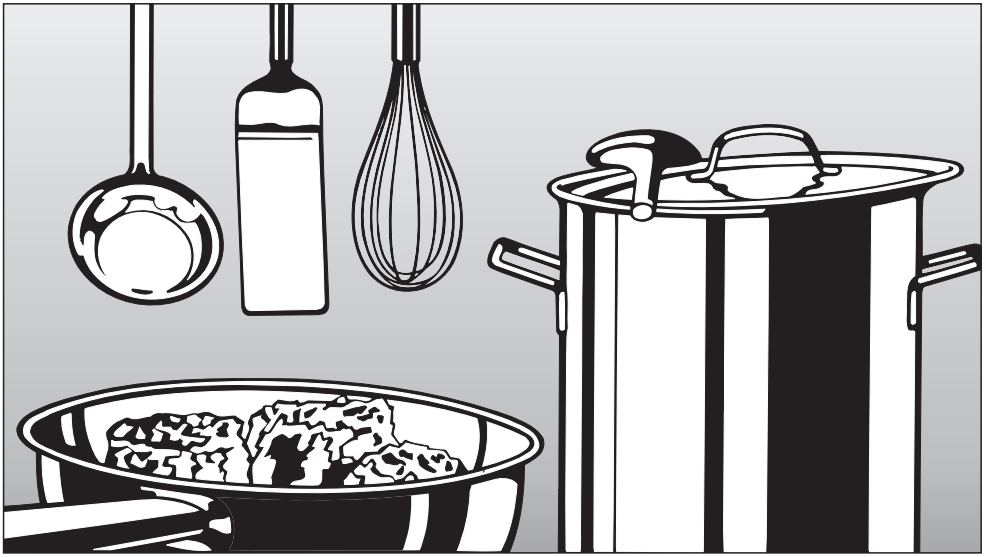
Miele

Operating and installation instructions



Ceramic hobs with induction
KM 6350 / 6351 / 6352 / 6354
KM 6380 / 6382 / 6383

To avoid the risk of accidents or damage to the appliance it is **essential** to read these instructions before it is installed and used for the first time.

en - GB

M.-Nr. 07 799 000

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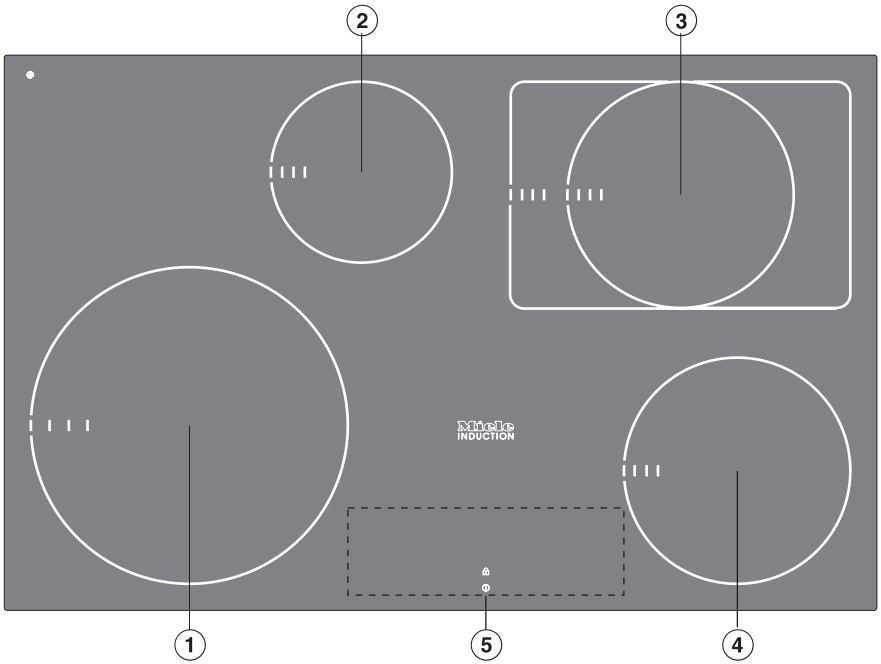
Guide to the appliance

Models

KM 6350 / KM 6351 / KM 6352

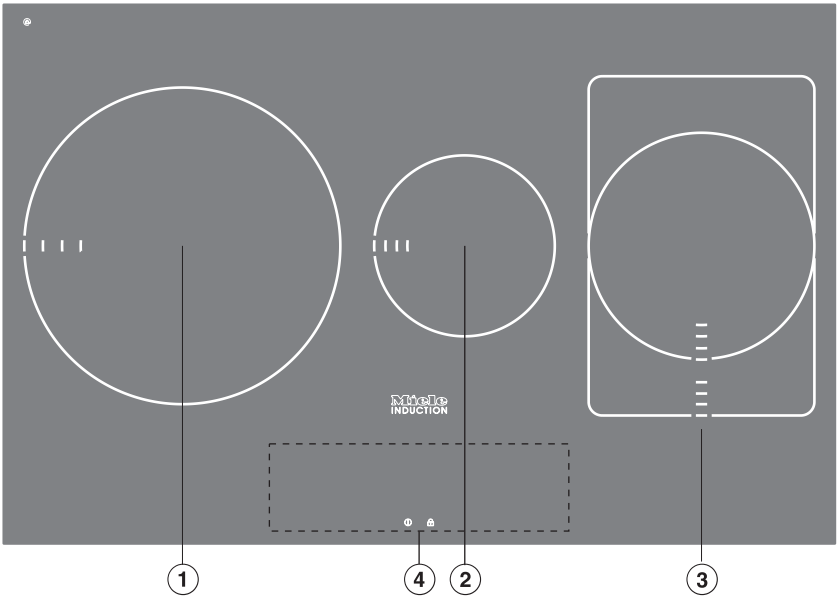


①③ Cooking zone with TwinBooster

②④ Cooking zones with Booster

⑤ Control panel

KM 6354



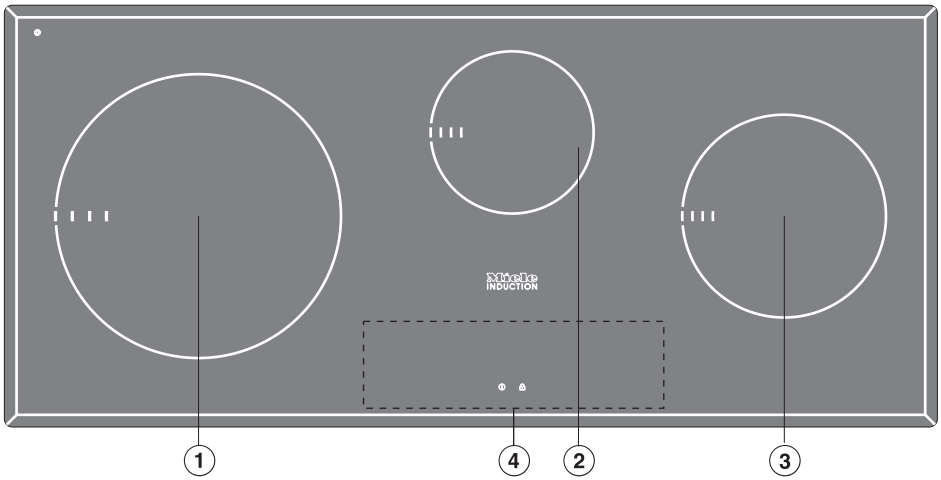
①③ Cooking zone with TwinBooster

② Cooking zones with Booster

④ Control panel

Guide to the appliance

KM 6380

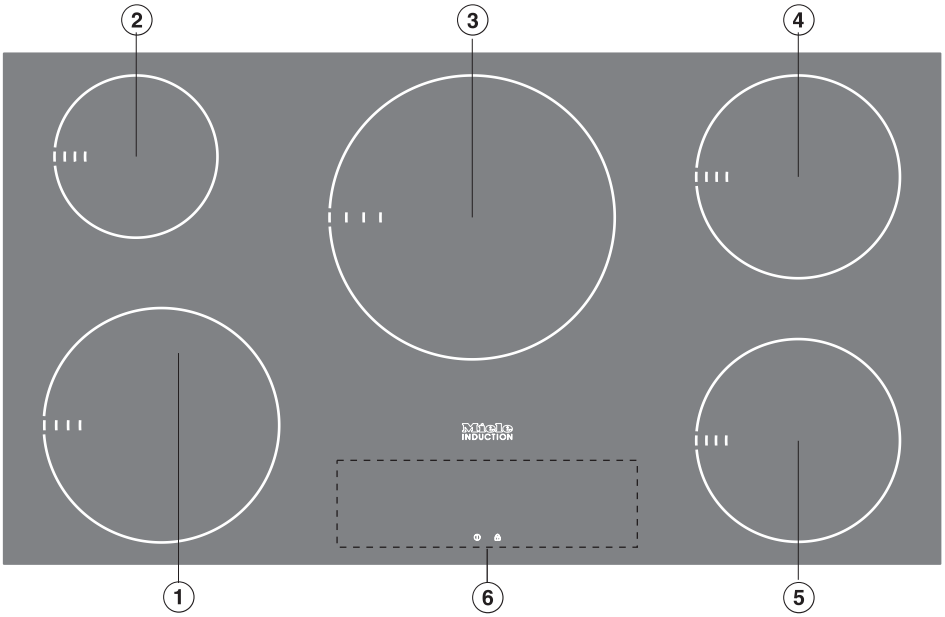


① Cooking zone with TwinBooster

②③ Cooking zones with Booster

④ Control panel

KM 6382 / KM 6383



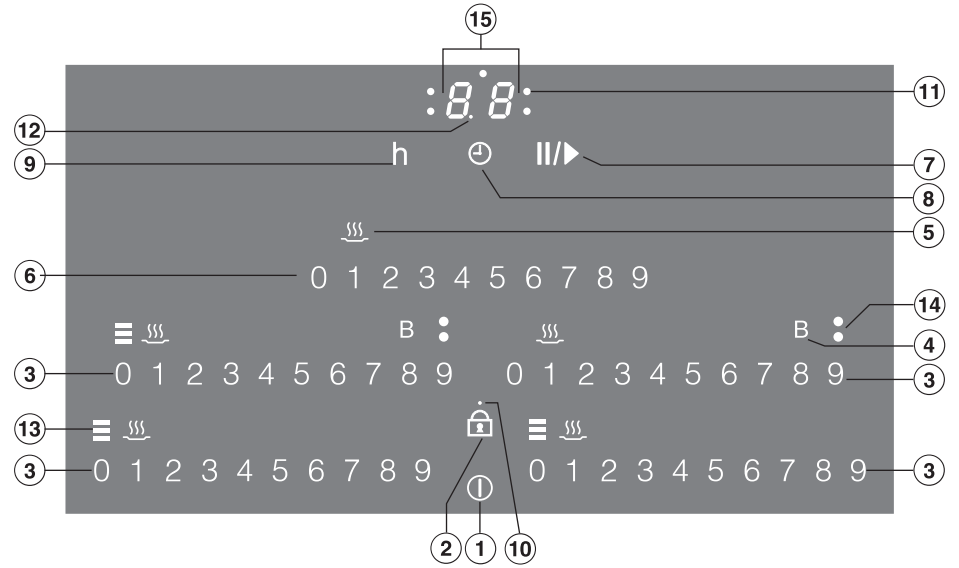
①③ Cooking zones with TwinBooster

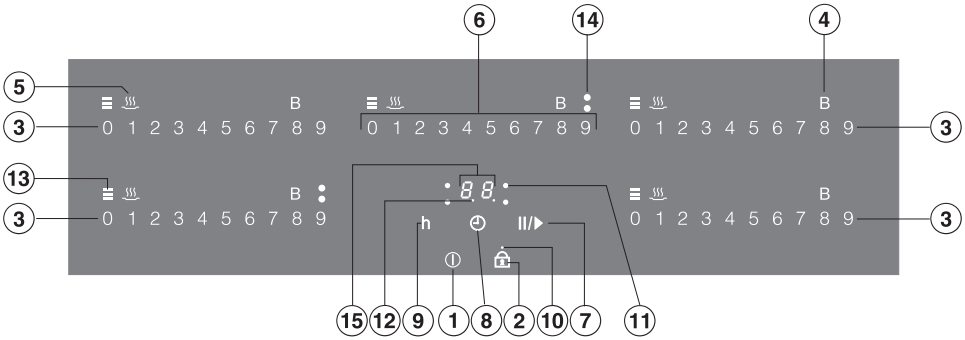
②④⑤ Cooking zones with Booster

⑥ Control panel

Guide to the appliance

Control panel





Sensor controls

① For switching the hob on and off

② Safety lock

③ For setting the power level

④ Booster/TwinBooster

⑤ Keeping warm function

⑥ - For setting the time
- For setting the power level for the middle rear cooking zone, if present

⑦ Stop and Go

⑧ - For selecting the timer
- For switching between the timer functions
- For selecting the switch-off time (see "Switching off a cooking zone automatically")

⑨ Hour function

Indicator lamps

⑩ Safety lock

⑪ Indicator lamp for relevant zone, e.g. the rear right cooking zone

⑫ Indicator lamp for half hours with a minute minder time of more than 99 minutes

⑬ Residual heat indicators

⑭ TwinBooster
- Level 1
- Level 2

⑮ **Timer display**
00 to 99 = Time in minutes
0.h to 9h = Time in hours

Cooking zones

Cooking zone	KM 6350	
	Minimum to maximum ∅ in cm*	Rating in watts for 230 V**
⊡	18 - 28	Normal 2600 TwinBooster level 1 3000 TwinBooster level 2 3700
⊡	10 - 16	Normal 1400 Booster 2200
⊡	14 - 20 / 20 x 30	Normal 1850 TwinBooster level 1 2500 TwinBooster level 2 3000 Normal 2300 TwinBooster level 1 3000 TwinBooster level 2 3700
⊡	14 - 20	Normal 1850 Booster 3000
		Total: 7400

Cooking zone	KM 6351 / KM 6352	
	Minimum to maximum ∅ in cm*	Rating in watts for 230 V**
⊡	16 - 23	Normal 2300 TwinBooster level 1 3000 TwinBooster level 2 3700
⊡	10 - 16	Normal 1400 Booster 2200
⊡	14 - 20 / 20 x 30	Normal 1850 TwinBooster level 1 2500 TwinBooster level 2 3000 Normal 2300 TwinBooster level 1 3000 TwinBooster level 2 3700
⊡	14 - 20	Normal 1850 Booster 3000
		Total: 7400

Cooking zone	KM 6354	
	Minimum to maximum ∅ in cm*	Rating in watts for 230 V**
⊡	18 - 28	Normal 2600 TwinBooster level 1 3000 TwinBooster level 2 3700
⊡	10 - 16	Normal 1400 Booster 2200
⊡	14 - 20 / 20 x 30	Normal 1850 TwinBooster level 1 2500 TwinBooster level 2 3000 Normal 2300 TwinBooster level 1 3000 TwinBooster level 2 3700
		Total: 7400

Cooking zone	KM 6380	
	Minimum to maximum ∅ in cm*	Rating in watts for 230 V**
⊡	18 - 28	Normal 2600 TwinBooster level 1 3000 TwinBooster level 2 3700
⊡	10 - 16	Normal 1400 Booster 2200
⊡	14 - 20	Normal 1850 Booster 3000
		Total: 7400

* Pans of any diameter within the given range may be used.

** The wattage quoted may vary depending on the size and material of the pans used.

Cooking zone	KM 6382 / KM 6383	
	Minimum to maximum ∅ in cm*	Rating in watts for 230 V**
	16 - 23	Normal 2300 TwinBooster level 1 3000 TwinBooster level 2 3700
	10 - 16	Normal 1400 Booster 1800
	18 - 28	Normal 2400 TwinBooster level 1 3000 TwinBooster level 2 3700
	14 - 20	Normal 1850 Booster 2900
	14 - 20	Normal 1850 Booster 2900
		Total: 11,000

* Pans of any diameter within the given range may be used.

** The wattage quoted may vary depending on the size and material of the pans used.

Special feature

Hobs bearing the @ symbol in the top left-hand corner are suitable for connecting to the Miele@home system (see "Optional accessories").

This appliance complies with all relevant local and national safety requirements. Improper use of the appliance can, however, present a risk of both personal injury and material damage.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before installation and before using it for the first time.
They contain important notes on the installation, safety, operation and care of the appliance.

Keep these instructions in a safe place and ensure that new users are familiar with the content. Pass them on to any future owner.

Correct application

▶ This hob is not designed for commercial use. It is intended for use in domestic households and for use in similar working and residential environments such as:

– Shops

– Offices and showrooms

and by residents in establishments such as:

– hostels and guest houses.

▶ It must only be used as a domestic appliance to cook and keep food warm. Any other usage is not supported by the manufacturer and could be dangerous. Miele cannot be held liable for damage resulting from incorrect or improper use or operation of the appliance.

▶ This appliance is not intended for use by people with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they are supervised whilst using it, or have been shown how to use it correctly by a person responsible for their safety.

Safety with children

▶ Use the safety lock to prevent children operating the appliance or altering the settings.

▶ Keep children away from the appliance at all times. It is not a toy! To avoid the risk of injury, do not allow them to play with it or use the controls. They will not understand the potential dangers posed by it. They should be supervised whenever you are working in the kitchen.

▶ Older children may use the appliance only when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.

▶ The appliance gets hot when in use and remains hot for quite a while after being switched off. To safeguard against burning, keep children well away from the appliance at all times.

▶ Do not store anything which might arouse a child's interest in storage areas above or next to the appliance. Otherwise they could be tempted into climbing onto the appliance with the risk of burning themselves.

▶ Keep all pans out of reach of children. Turn pan handles inwards away from the edge of the hob. Danger of burning or scalding. Special hob guards are available from good retail outlets.

▶ Packaging, e.g. cling film, polystyrene and plastic wrappings, must be kept out of the reach of babies and young children. Danger of suffocation. Dispose of or recycle all packaging safely as soon as possible.

Technical safety

▶ Before installation, check the appliance for visible signs of damage. Do not install and use a damaged appliance, it could be dangerous.

▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with local and national safety regulations. It is most important that this basic safety requirement is present and regularly tested, and where there is any doubt, the household wiring system should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

▶ Before connecting the appliance, make sure that the connection data on the data plate (voltage and frequency) match the mains electricity supply. This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.

▶ For safety reasons, this appliance may only be used after it has been built in.

▶ Never open the housing of the appliance.
Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

▶ Installation, maintenance and repairs may only be carried out by a Miele authorised person in strict accordance with current national and local safety regulations.
Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

▶ During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply. It is only completely isolated from the electricity supply when:

– the mains fuse is disconnected, or

– the screw-out fuse is removed (in countries where this is applicable), or

– it is switched off at the wall socket and the plug is withdrawn from the socket, or it is switched off at the isolator.

▶ If the hob is fitted with a communication module this must be disconnected from the electricity supply during installation and maintenance work and during any repair work to the hob.

▶ While the appliance is under guarantee, repairs should only be undertaken by a service technician authorised by the manufacturer. Otherwise the guarantee is invalidated.

▶ Faulty components must only be replaced by genuine Miele original spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.

▶ If the connection cable is damaged, it must be replaced by a suitably qualified electrician with a specialist connection cable of type H 05 VV-F (pvc insulated), available from the Miele Spare Parts Department.

▶ Do not connect the appliance to the mains electricity supply by a multi-socket unit or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).

▶ Do not use the hob if it is faulty, or if the ceramic surface is cracked, chipped or damaged in any way. Switch it off immediately, and disconnect it from the mains electricity supply. Danger of electric shock.

▶ In countries where there are areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage caused by cockroaches or other vermin will not be covered by the guarantee.

Correct use

▶ For people fitted with a heart pacemaker:
Please note that the area immediately surrounding the hob is electromagnetically charged. It is unlikely to affect a pacemaker. However, if in any doubt, consult the manufacturer of the pacemaker or your doctor.

▶ To prevent damage to items which are susceptible to magnetic fields, e.g. credit cards, diskettes, pocket calculators etc, do not leave them in the immediate vicinity of the hob.

▶ The appliance gets hot when in use and remains hot for quite a while after being switched off. There is a danger of burning until the residual heat indicators go out.

▶ Do not leave the appliance unattended whilst it is in use.
Pans that have boiled dry can cause damage to the ceramic surface for which the manufacturer cannot be held liable.
Boiling fat or oil could ignite and cause a fire.

▶ If, despite this, oil or fat does catch fire, do not attempt to put out the flames with water. Use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.

▶ For added protection, it is advisable to use heat-resistant pot holders or gloves when using the appliance. Do not let them get damp or wet, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.

▶ Do not flambé under a cooker hood. The flames could set the cooker hood on fire.

▶ Do not use the appliance as a resting place for anything else.
Take particular care never to place cutlery or other metal objects on the appliance. When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of metal objects heating up, with a danger of burning.
Depending on the material, other objects left on the hob could also melt or catch fire.
Damp pan lids might adhere to the ceramic surface and be difficult to dislodge.
Switch the cooking zones off after use.

▶ Do not cover the appliance, e.g. with a cloth, kitchen foil, etc. This could be a fire hazard if the appliance is switched on by mistake.

▶ Do not use plastic or aluminium foil containers. These melt at high temperatures, and could catch fire.

▶ Do not heat up unopened tins of food on the hob, as pressure will build up in the tin, causing it to explode. This could result in injury and scalding or damage.

▶ Do not use pots and pans on the ceramic hob with bases with pronounced edges or ridges, e.g. cast iron pans. These could scratch or scour the hob surface permanently.

▶ Never heat an empty pan unless the manufacturer of the pan expressly states that you can do so. Because induction heating works extremely quickly the base of the pan could heat up to the temperature at which oil or fat self-ignites within a very short time.

▶ Keep the hob clean. Grains of salt, sugar and sand (e.g. from cleaning vegetables) can cause scratches.

▶ Never place hot pans on the area around the controls. This could damage the electronic unit underneath.

▶ Do not drop anything on the ceramic surface. Even a light object could cause damage in certain circumstances.

▶ Do not allow either solid or liquid sugar, or pieces of plastic or aluminium foil to get onto the cooking zones when they are hot. If this should occur, switch off the appliance, and carefully scrape off all the sugar, plastic or aluminium residues from the hob whilst they are still hot, using a shielded scaper blade. Take care not to burn yourself.
If residues are allowed to cool before being removed, the ceramic surface will be susceptible to pitting or even cracking.
Once the residues have been removed, allow the appliance to cool down, and then clean with a suitable proprietary ceramic hob cleaner.

▶ When using an electrical appliance, e.g. a hand-held food blender, near the appliance, ensure that the cable of the electrical appliance cannot come into contact with the hot appliance. The insulation on the cable could become damaged, giving rise to an electric shock hazard.

▶ This appliance is fitted with a cooling fan. If a drawer is fitted directly underneath the hob, ensure that there is sufficient space between the drawer and its contents and the underside of the appliance in order to ensure sufficient ventilation for the hob. Do not store pointed or small items or paper in the drawer. They could get in through the ventilation slots or be sucked into the housing by the fan and damage the fan or impair cooling.

▶ Spray canisters, aerosols and other inflammable substances must not be stored in a drawer under the hob. Cutlery inserts must be heat-resistant.

▶ Metal utensils stored in a drawer under the hob can become hot if the induction hob is used intensively for a long time.

▶ Always ensure that food is sufficiently cooked or reheated. Some foods may contain micro-organisms which are only destroyed by thorough cooking at a sufficiently high temperature for long enough. Therefore, when cooking or reheating food such as poultry, it is particularly important that the food is completely cooked through. If in doubt, select a longer cooking or reheating time.

▶ Do not use two pans on a cooking/extended zone at the same time.

▶ If the hob is installed behind a furniture door it may only be operated with the door open. Do not close the door whilst the hob is in use or whilst there is any residual heat left in the appliance.

▶ If the hob is built in over a pyrolitic oven, the hob should not be used whilst the pyrolitic process is being carried out, as this could trigger the overheating protection mechanism on the hob (see relevant section).

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

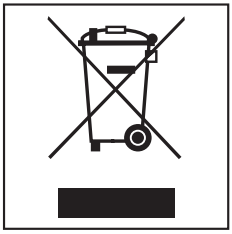
Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal, and should be recycled.

Ensure that any plastic wrappings, bags, etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

Disposal of your old appliance

Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of it with your household waste.



Please dispose of it at your local community waste collection/recycling centre or contact your dealer for advice. Ensure that it presents no danger to children while being stored for disposal.

Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the "After sales service, data plate" section of this booklet.

Cleaning for the first time

Remove any protective wrapping and adhesive labels.

Before using for the first time, clean the appliance with a damp cloth only and then wipe dry.

Do not use washing up liquid to clean the ceramic surface as it can leave a blue sheen which may be difficult to remove.

Before using for the first time

On hobs with bevelled glass edges, a small gap may be visible between the hob and the worktop during the first few days after installation. This gap will reduce with time as the appliance is used and will not affect the electrical safety of your appliance.

When the appliance is used for the first time, it may give off a slight smell. The smell and any vapours will dissipate after a short time. They are not harmful and do not indicate a faulty connection or appliance.

Please note that the heating up time on induction hobs is very much shorter than on conventional hobs.

The induction principle

An induction coil is located under each cooking zone. When a cooking zone is switched on, this coil creates a magnetic field which impacts directly on the base of the pan and heats it up. The cooking zone itself is heated up indirectly by the heat given off by the pan.

An induction cooking zone only works when a ferromagnetic pan is placed on it (see "Pans").

Induction automatically recognises the size of the pan, i.e. heat is only generated in the area covered by the base of the pan.

The cooking zone **will not work:**

– if it is switched on without a pan in place, or if the pan is unsuitable (non-magnetic base).

– if the diameter of the base of the pan is too small.

– if the pan is taken off the cooking zone when it is switched on.

If this happens, the numbers 1 to 9 will flash on the keypad concerned.

If a suitable pan is placed on the cooking zone within 3 minutes, the numbers will light up constantly, and you can continue as normal.

If no pan or an unsuitable pan is placed on the cooking zone, the cooking zone and the hob will switch off automatically after 3 minutes.

Take particular care never to place cutlery or other metal objects on the hob. When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of metal items heating up with the danger of burning.
Switch the cooking zones off after use.

Noises

When using an induction cooking zone, the following noises can occur in the pan, depending on what it is made of and how it has been constructed.

– On the higher power settings, it might buzz. This will decrease or cease altogether when the power setting is reduced.

– If the pan base is made of layers of different materials (e.g. in a sandwiched base), it might emit a cracking sound.

– Whistling might occur if linked zones (see "Booster function") are being used at the same time, and the pans also have bases made of layers of different materials.

– You might hear a clicking sound from the electronic switches, especially on lower settings.

The appliance has a cooling fan to help extend the life of the electronics. When the hob is being used intensively, this will come on and you will hear a whirring sound. The fan may continue to run after the appliance has been switched off.

Pans

Suitable pans include:

– stainless steel pans with a magnetic base

– enamelled steel pans

– cast iron pans

Unsuitable pans:

– stainless steel pans without a magnetic base

– aluminium and copper pans

– glass, ceramic or earthenware pots and pans

To test whether a pot or pan is suitable for use on an induction hob, hold a magnet to the base of the pan. If the magnet sticks, the pan is suitable.

Please be aware that the properties of the pan base can affect the eveness with which food heats up in the pan.

To make optimum use of the cooking zones, choose pans with diameters larger than the innermost markings but smaller than the outermost markings. If the diameter of the pan is smaller than the innermost marking, the induction heating will not work. The zone will behave as if it had no pan on it.

Please note that the maximum diameter quoted by manufacturers often refers to the diameter of the top rim of the pot or pan. The diameter of the base (generally smaller) is more important.

Make sure that pans are placed centrally on the cooking zone.
If a pan is placed only partially on a zone, there is a risk that the handle could get very hot.

How the appliance is operated

The hob is equipped with electronic sensor controls which react to finger contact.

When the hob is switched off only the symbols for the sensors for switching the hob on and off and the safety lock are visible.

When the hob is switched on all the other sensors light up as well. On each of the numerical keypads, "0" lights up at brightness level 2, and numbers 1-9 at brightness level 1. If a power level is selected, the numbers from "0" to the level set will light up in brightness level 2.

If the booster or keeping warm function is selected, the relevant sensor will light up at brightness level 2.

To operate the hob, touch the relevant sensor. Each time you touch a sensor, an audible tone sounds.

Take care to keep the control panel clean and do not place anything on top of it. The sensors may fail to react or they could mistake the article or any dirt for a fingertip contact, thereby activating a function or even causing the hob to switch off automatically (see "Safety switch-off".)

Never place hot pans on the sensors. The electronic unit underneath could get damaged.

Switching on

The hob must be switched on before any of the zones can be used.

Do not leave the appliance unattended whilst it is being used.

To switch the hob on

■ Touch the ⏻ sensor.

All of the sensors will light up. If no other setting is selected, the hob will switch off after a few seconds for safety reasons.

Activating the cooking zones

A cooking zone is not active if only the "0" is lit up in the numerical keypad. Touch the "0" to activate the zone. All the power levels will light up.

Setting the power level

Standard power level range

■ Touch the appropriate number on the numerical keypad of the cooking zone you wish to use.

Extended power level range
(see "Power level range")

■ Touch the area between the numbers.

For example, if you have selected power level 7+, the numbers 7 and 8 will light up more brightly than the other numbers.

Altering the power level

■ Touch the appropriate number on the numerical keypad of the cooking zone you wish to use.

Power level range

The appliance is delivered with 9 power levels programmed in. If you wish to fine-tune a setting, you can extend the power level range (see "Programming").

	Settings	
	Standard factory settings (9 power levels)	**Extended settings (17 power levels)**
Melting butter Dissolving gelatine	1 to 2	1 to 2+
Making milk puddings	2	2 to 2+
Warming small quantities of liquid Cooking rice	3	3 to 3+
Defrosting frozen vegetables	3	2+ to 3
Making porridge	3	2. to 3.
Warming liquid and semi-solid foods Making omelettes and lightly frying eggs Steaming fruit	4	4 to 4+
Cooking dumplings	4	4 to 5+
Steaming vegetables and fish	5	5
Defrosting and heating frozen food	5	5 to 5+
Bringing large quantities of food to the boil, e.g. casseroles Thickening custard and sauces, e.g. hollandaise	6	5+ to 6
Gentley frying eggs (without overheating the fat)	6	5+ to 6+
Gently braising meat, fish and sausages (without overheating the fat)	7	6+ to 7+
Frying pancakes etc.	7	6+ to 7
Cooking stew	8	8 to 8+
Boiling large quantities of water Bringing to the boil	9	9

These settings should only be taken as a guide.
The power of the induction coils will vary depending on the size and material of the pan. For this reason it is possible that the settings will need to be adjusted slightly to suit your pans. As you use the hob, you will get to know which settings suit your pans best.

Auto heat-up

When Auto heat-up has been activated, the cooking zone switches on automatically at the highest power setting and then switches to the continued cooking setting selected. The heat-up time depends on which continued cooking setting has been chosen (see chart).

To activate Auto heat-up

- Touch the number of the continued cooking setting you require until a tone sounds and the continued cooking setting selected starts flashing.

The continued cooking setting selected will flash during the heat-up time.

Altering the continued cooking setting will deactivate auto heat-up.

If the range of power settings has been **extended** (see "Programming") and one of the intermediate continued cooking settings has been selected (e.g. 3+) the power level before and after the intermediate setting will flash (e.g. 3 and 4).

To deactivate Auto heat-up

You can switch off Auto heat-up before the Auto heat-up time has finished.

- Touch the continued cooking setting which has been selected until the display lights up constantly or select a different power setting.

Continued cooking setting*	Heat-up time in minutes and seconds (approx.)
1	0 : 15
1+	0 : 15
2	0 : 15
2+	0 : 15
3	0 : 25
3+	0 : 25
4	0 : 50
4+	0 : 50
5	2 : 00
5+	5 : 50
6	5 : 50
6+	2 : 50
7	2 : 50
7+	2 : 50
8	2 : 50
8+	2 : 50
9	-

* The continued cooking settings with + after the number are only available if the power level range has been extended (see "Programming").

Booster function

The cooking zones are equipped with a Booster or TwinBooster (see "Guide to the appliance").

When activated, the power is boosted for 15 minutes so that large quantities can be heated quickly, e.g. when boiling water for cooking pasta.

The Booster function can only be used on two cooking zones at the same time, one on the left and one on the right.

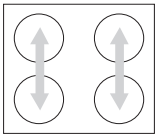
If the Booster function is switched on when

– no setting has been selected, the cooking zone will revert automatically to setting 9 at the end of the Booster time or if the Booster function is switched off before this.

– a setting has been selected, the cooking zone will revert automatically to the setting selected at the end of the Booster time or if the Booster function is switched off before this.

Taking a pan off the zone whilst the Booster is in operation interrupts the Booster function. It will resume if a pan is placed back on the zone within 3 minutes.

The extra boost of energy is only available by taking a proportion of energy away from another cooking zone. For this reason, the cooking zones are networked in pairs. Example:



When selecting the Booster/TwinBooster level 1 for a zone, the following happens within the pairs:

– If Auto heat-up is activated on the other zone within the pair, this will be switched off.

– If the other zone within the pair is set at power level 9, the power level on that zone will be reduced.

If TwinBooster level 2 is selected, the other zone within the networked pair will be switched off.

Whilst the booster is switched on, the **B** sensor and all of the numbers in the relevant numerical keypad are lit up at brightness level 2.

To switch on the Booster

- Touch the "0" on the numerical keypad of the cooking zone you wish to use.
- Select a power level if you wish.
- Touch the **B** sensor.

To switch on the TwinBooster

Level 1

- Touch the "0" on the numerical keypad of the cooking zone you wish to use.
- Select a power level if you wish.
- Touch the **B** sensor.

The indicator lamp for TwinBooster level 1 • lights up.

Level 2

- Touch the "0" on the numerical keypad of the cooking zone you wish to use.
- Select a power level if you wish.
- Touch the **B** sensor twice.

The indicator lamp for TwinBooster level 2 ⁝ lights up.

To switch off the Booster/TwinBooster

- Touch the **B** sensor
  - once (for the Booster)
  - repeatedly until the indicator lamps go out (for the TwinBooster).

or

- Select a different power level.

Keeping warm function

Each cooking zone has a keeping warm function.

If the keeping warm function has been activated, the cooking zone will switch off automatically after a maximum of 2 hours.

This function is for keeping food that has just been cooked warm, i.e. food that is still hot. It is not for reheating food that has gone cold.

To switch the keeping warm function on/off

■ Touch the sensor for the cooking zone you want.

Useful tips

Only use pans for keeping food warm. Cover the pan with a lid.

You do not have to stir food while it is being kept warm.

Nutrients are lost when food is cooked, and this will continue when food is kept warm. The longer food is kept warm for, the greater the loss of nutrients. Try to ensure that food is kept warm for as short a time as possible.

Switching off and residual heat indicators

Switching off a cooking zone

■ Touch the "0" on the numerical keypad of the cooking zone you wish to use.

The numbers 1 to 9 will go out after a few seconds. If the cooking zone is still hot, residual heat will then be indicated in the display.

Switching off the hob

■ Touch the ⏻ sensor.

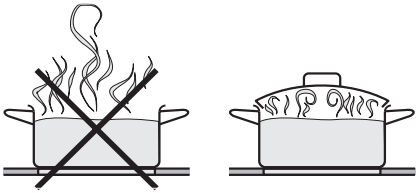
This switches off all cooking zones. All the sensors will go out.

If there is any residual heat, the numbers 1 to 9 in the numerical keypads will go out after a few seconds. The residual heat indicator will appear in the display of any cooking zone which is still hot.

The lines of the residual heat indicator go out one after another as the cooking zone cools down. The "0" will go out at the same time as the last line.

Do not touch or place any heat-sensitive objects on the cooking zones while the residual heat indicators are on. Danger of burning.

– Use a pan lid whenever possible to minimise heat loss.



uncovered covered

– Select a smaller pan when cooking small quantities. A smaller pan uses less energy than a larger pan with very little in it.

– Cook with as little water as possible.

– Once food has come to the boil or the pan is hot for frying, reduce the heat to a lower setting.

– Cooking times are greatly reduced when using a pressure cooker.

The hob must be switched on to use the timer.

The timer can be used for two different functions:

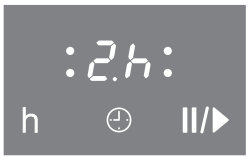
– to set the minute minder

– to set a cooking zone to switch off automatically.

You can select a time from 1 minute (*01*) to 9 hours (*9h*).

A time of up to 99 minutes is set and displayed in minutes.
Example:

To set a time of more than 99 minutes, the timer must be set to hours (h). The time is then set in half hour stages. The half hour is indicated by a dot after the number.
Example (2 h 30 min):



When the set time has elapsed *00* will appear in the timer display. At the same time an audible tone will sound for a few seconds.

Minute minder

To set the minute minder time

Minutes

Example: You want to set 15 minutes.

- Switch the hob on.
- Touch the ◴ sensor.

The ◴ indicator lamp will flash. *00* will appear in the timer display. The *0* on the right will flash.

Enter the tens first and then the units.

- Touch the number on the numerical keypad which corresponds to the tens position (1 in this case).

The timer display will change and *1* will start flashing.

- Touch the number on the numerical keypad which corresponds to the units position (5 in this case).

The timer display will change. The 1 moves to the left and *5* appears on the right.

After a few seconds the ◴ sensor will light up constantly and the minute minder time will begin to count down.

Hours

Whole hours are set by touching the relevant number on the numerical keypad.
Half hours are set by touching the area between the relevant two numbers.
Example: You want to set 2 hours 30 minutes.

- Switch the hob on.
- Touch the ◴ sensor.

The ◴ indicator lamp will flash. *00* will appear in the timer display. The *0* on the right will flash.

- Touch the h sensor, to change the display to show the hours.

- Touch the area between the numbers 2 and 3 on the numerical keypad.

After a few seconds the ◴ sensor and the timer display will light up constantly. The minute minder time will begin to count down.

To change the minute minder time

- Touch the ◴ sensor.
- Set the time you want, as described above.

To delete the minute minder time

- Touch the ◴ sensor.
- Touch 0 on the numerical keypad.

To switch a cooking zone off automatically

You can set a time at the end of which a cooking zone will switch off automatically.
All the cooking zones can be programmed at the same time.

> If the time programmed is longer than the maximum operational time allowed, the cooking zone will switch off after the maximum time allowed (see "Safety switch-off").

- Select a power level for the cooking zone you require.
- Touch the ◴ sensor repeatedly until the indicator lamp for this cooking zone flashes.

If more than one cooking zone is switched on, the indicator lamps will flash clockwise beginning with the front left zone.

- Set the time you want.

The time set will then count down in minutes. The time remaining will be shown in the timer display. You can change this at any time.

If you want to set another cooking zone to switch off automatically, follow the same steps as described above.

If more than one switch-off time is programmed, the shortest time remaining will show in the display, and the corresponding indicator lamp will flash. All the other indicator lamps will light up constantly. If you want to check on the time remaining for another zone, touch the ◴ sensor repeatedly until the indicator lamp for the zone you require flashes.

To use both timer functions at the same time

The minute minder and automatic switch-off functions can be used at the same time.

If you have programmed in one or more switch-off times, and would like to use the **minute minder as well**:
Touch the ◴ sensor repeatedly until the indicator lamps for the cooking zones you have programmed light up constantly and *00* appears in the timer display.

If you are using the minute minder, and would like to programme in **one or more switch-off times as well**:
Touch the ◴ sensor repeatedly until the indicator lamp for the cooking zone you require flashes.

Shortly after the last entry, the timer display switches to the function with the shortest remaining time.
If you want to show the times remaining which are counting down in the background, touch the ◴ repeatedly until
- the indicator lamp for the cooking zone you want flashes (automatic switch-off).
- only the timer display is flashing (minute minder).

Starting with the shortest time remaining which is shown in the display, all cooking zones which are switched on and the minute minder are selected clockwise.

Safety lock / System lock

Keep children away from the hob for their own safety.

Your appliance is equipped with a safety lock to prevent the hob and the cooking zones being switched on or any settings being altered.

The **safety lock** is activated when the hob is switched on. If the safety lock is activated:

– The cooking zone power levels and the timer settings cannot be changed.

– The cooking zones, the hob and the timer can be switched off, but once switched off cannot be switched on again.

The **system lock** is activated when the hob is switched off. If the system lock is activated, the hob cannot be switched on and the timer cannot be used.

The hob is programmed in such a way that activating the system lock has to be done manually. The setting can be changed so that the system lock is activated automatically five minutes after the hob has been switched off, providing it is not activated manually (see "Programming").

If an unavailable sensor is touched whilst the Safety lock or System lock are activated, the indicator lamp will come on, and *LC* will appear in the timer display.

If there is an interruption to the power supply, the safety lock and the system lock will be deactivated.

Activating

■ Touch the 🔒 sensor until the relevant indicator lamp comes on.

The indicator lamp will go out after a short while.

You can alter the setting from one-finger to three-finger operation (see "Programming") to make it harder for children to operate the appliance.

Deactivating

■ Touch the 🔒 sensor until the indicator lamp goes out.

Stop and Go

Your appliance has a Stop and Go feature which, when activated, reduces the power of all cooking zones in use to power level *1*. When Stop and Go activated, the cooking zone power levels and the setting of the timer cannot be altered and the hob can only be switched off.

When Stop and Go is deactivated, the cooking zones resume at the power level which was last set.
If Stop and Go is not deactivated, the hob switches off after 1 hour.

When Stop and Go is activated
- the countdown of a time programmed in for automatic switch-off will be interrupted. When deactivated, the time will continue to run.
- the minute minder will continue without interruption.

Activating

■ Touch the **II/▶** sensor.

The power of the cooking zones in use will be reduced to power level 1.

Deactivating

■ Touch the **II/▶** sensor.

The cooking zones will resume operating at the power levels previously set.

Safety switch-off

Safety switch-off with an over-long cooking time

If one of the cooking zones is heated for an unusually long period of time (see chart) and the power level is not altered, the hob will switch itself off automatically and the relevant residual heat indicator will light up.

To use the cooking zone again, switch it back on in the usual way.

Power level*	Maximum operating time in hours
1 / 1+	10
2 / 2+	5
3 / 3+	5
4 / 4+	4
5 / 5+	3
6 / 6+	2
7 / 7+	2
8 / 8+	2
9	1

* The continued cooking settings with + after the number are only available if the power level range has been extended (see "Programming").

Safety switch-off if the sensors are covered

Your hob will switch off automatically if one or several of the sensors remain covered for more than about 10 seconds, for example by finger contact, food boiling over, or by an object such as an oven glove or a tea towel.
An *F* will flash in the timer display.

■ Clean the control panel or remove the obstruction.

F will go out. You can now use the hob again.

Overheating protection

All the induction coils and the cooling elements for the electronics are fitted with an overheating protection mechanism. Before the induction coils or cooling elements get too hot, the overheating protection mechanism cuts in in one of the following ways:

Induction coils

– If the booster function is being used, this will be switched off.

– The power level will be reduced.

– The cooking zone will switch off automatically. "F E" will flash in the time display alternately with "4 4".

You will be able to use the cooking zones again as usual when the fault message has gone out.

Cooling elements

– If the booster function is being used, this will be switched off.

– The power level will be reduced.

– The cooking zones switch off automatically.

The affected cooking zones can only be used again as usual once the cooling element has cooled down to a safe level.

Overheating can be caused by:

– Heating up an empty pan.

– Fats or oils being heated up on the highest power setting.

– There being insufficient ventilation to the underside of the appliance.

– a hot cooking zone being switched on after a power cut.

If the overheating protection mechanism triggers again, contact the Service department.

For Miele branded cleaning and conditioning products see "Optional accessories".

⚠ Do not use a steam cleaning appliance to clean this appliance. The steam could reach the electrical components and cause a short circuit.

The appliance should be cleaned regularly, preferably after each use. Let it cool down to room temperature before cleaning.
To avoid water marks and limescale deposits, use a soft cloth to dry surfaces that have been cleaned with water.

To avoid damaging the surface of your appliance, do not use:

- washing-up liquid,
- cleaning agents containing soda, alkalines, ammonia, acids or chlorides,
- cleaning agents containing descaling agents,
- stain or rust removers,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- dishwasher cleaner,
- grill and oven cleaners,
- glass cleaning agents,
- hard, abrasive brushes or sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents,
- Melamine eraser blocks,
- sharp, pointed objects which could damage the seal between the ceramic surface and the surrounding frame, and between the frame and the worktop.

Ceramic surface

Wipe all coarse soiling off using a damp cloth. Stubborn soiling may need to be removed with a shielded scraper blade.

Then clean the hob with a suitable ceramic and stainless steel hob cleaner (see "Optional accessories") applied with kitchen paper or a clean cloth. Do not apply cleaner whilst the hob is still hot, as this could result in marking. Please follow the manufacturer's instructions.

Finally, wipe the hob with a damp cloth, then polish with a soft, dry cloth. Ensure that all cleaner residues are removed. Residues can burn onto the appliance the next time it is used, and cause damage to the ceramic surface.

Spots caused by limescale, water and aluminium residues (spots with a metallic appearance) can be removed using a ceramic and stainless steel hob cleaner.

Should any **sugar, plastic or aluminium foil** spill or fall onto a hot cooking zone while it is in use, first switch off the appliance. Then carefully scrape off all the sugar, plastic or aluminium residues from the hob whilst they are still hot using a shielded scraper blade. Take care not to burn yourself. Allow the appliance to cool down, and then clean as described above with a suitable ceramic and stainless steel hob cleaner.

You can change the default settings of the programme options (see chart). Several settings can be altered in succession.

After the programming mode has been called up, *P* (Programme) and *5* (Status) will appear in the timer display. On hobs with 3 cooking zones, an additional indicator will appear at the rear left.

The programme is shown in the numerical keypad displays at the front left and rear left. Example:
Programme 3 = front left *3*, rear left *0*
Programme 14 = front left *4*, rear left *1*

The status is shown in the numerical keypad display at the front right.

Once you have left the programming mode, the hob will be reset automatically. This is completed when an indicator above the ⏻ sensor lights up briefly.

Do not switch the hob on again until the reset process is completed.

To call up the programming mode

- With the hob switched off, touch the ⏻ and 🔒 sensors **at the same time** until the safety lock indicator lamp flashes.

To set the programme setting

- To set the **units position** touch the relevant number on the **front left** numerical keypad.
- To set the **tens position** touch the relevant number on the **rear left** numerical keypad.

To set the status setting

- Touch the appropriate number on the **front right** numerical keypad.

To save settings

- Touch the ⏻ sensor until all the displays go out.

To not save settings

- Touch the 🔒 sensor until all the displays go out.

Programme*			Status**		Setting
P	**0**	Demonstration mode and factory default settings	S	0	Demonstration mode on
			S	**1**	Demonstration mode off
			S	9	Factory default settings reinstated
P	**2**	Power level range	**S**	**0**	9 power levels/settings (1, 2, 3 ... to 9)
			S	1	17 power levels/settings (1, 1+, 2, 2+, 3 ... to 9)
P	**3**	Induction warning tone when there is no pan or the pan is unsuitable	**S**	**0**	Off
			S	1	Quiet
			S	2	Medium
			S	3	Loud
P	**4**	Keypad tone when a sensor is touched	S	0	Off
			S	1	Quiet
			S	**2**	Medium
			S	3	Loud
P	**5**	Audible tone for the timer	S	0	Off
			S	1	Quiet audible tone on for 10 seconds
			S	**2**	Medium audible tone on for 10 seconds
			S	3	Loud audible tone on for 10 seconds
P	**6**	Safety lock	**S**	**0**	One-finger locking using 🔒
			S	1	Three-finger locking using 🔒 and "0" on the two right-hand cooking zones

* Programme /Status numbers not shown here have no allocation.

** The factory default settings are shown in bold.

Programme*			Status**		Setting
P	**7**	System lock	**S**	**0**	Manual activation of the system lock only
			S	1	Manual and authomatic activation of the System lock
P	**8**	Auto heat-up	S	0	Off
			S	**1**	On
P	**10**	Miele@home - only on communication-enabled appliances fitted with a communication module.	**S**	**0**	Feature not fitted
			S	1	Signed off
			S	2	Signed on
P	**15**	Audible tone if a sensor is covered	**S**	**0**	Off
			S	1	On
P	**16**	Sensor reaction speed	S	0	Slow
			S	**1**	Normal
			S	2	Rapid

* Programmes not shown here have no allocation.

** The factory default settings are shown in bold.

With the help of the following notes, minor faults in the performance of the appliance, some of which may result from incorrect operation can be put right without contacting the Service Department.

⚠ Installation work and repairs to electrical appliances should only be carried out by a suitably qualified person in strict accordance with current local and national safety regulation. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Problem	Possible cause	Remedy
The hob or cooking zones cannot be switched on.	The mains fuse has tripped.	Reset the trip switch in the mains fuse box (minimum fuse rating - see data plate).
	There may be a technical fault.	Disconnect the appliance from the electricity supply for approx. 1 minute. – switch off at the wall socket and withdraw the plug, or switch off at the isolator, or – disconnect the mains fuse. Reset the trip switch in the mains fuse box, and switch the appliance back on. If it still will not switch on, contact a qualified electrician or the Miele Service Department.

Problem solving guide

Problem	Possible cause	Remedy
There is a strange smell or vapours when a new appliance is being used.		The smell and any vapours will dissipate after a short time. They are not harmful and do not indicate a faulty connection or appliance.
The power levels 1 to 9 flash.	There is no pan on the cooking zone, or the pan is unsuitable.	Use a suitable pan (see "Pans").
After the hob is switched on "LC" appears in the timer display for a few seconds.	The system lock is activated.	Deactivate the system lock (see "Safety lock / System lock").
After the hob is switched on "dE" appears in the timer display for a few seconds. The cooking zones do not heat up.	The appliance is in demonstration mode.	Deactivate demonstration mode (see "Programming").
A cooking zone or the whole hob switches off automatically.	A cooking zone has been in use for too long.	You can use the cooking zone again by switching it back on (see "Safety switch-off").
	The overheating protection mechanism has triggered.	See "Overheating protection".
The Booster has deactivated early automatically.	The overheating protection mechanism has triggered.	See "Overheating protection".
The cooking zone is not working in the usual way at the power level set.		

Problem	Possible cause	Remedy
Power level 9 is automatically reduced if you select power level 9 on two linked cooking zones or extended zones at the same time.	Operating both zones at power level 9 would exceed the permitted maximum power level for the two zones.	
The hob switches off while it is in use, an *F* flashes in the timer display and a tone sounds.	One or more of the sensors have been covered, e.g. by finger contact, food boiling over or by an object such as an oven glove.	Clean the control panel or remove the obstruction (see "Safety switch-off").
The food in the pan hardly heats up or does not heat up at all when the Auto heat-up function is switched on.	There is too much food in the pan.	Start cooking at the highest power level and then turn down to a lower one manually later on.
	The pan is not conducting heat properly.	
The cooling fan continues to run even after the appliance has been switched off.	The fan will continue running until the appliance has cooled down. It will then switch itself off automatically.	

Problem	Possible cause	Remedy
The sensors are over-sensitive or do not react at all.	The sensitivity level of the sensors has changed.	Make sure that there is no direct light (from the sun or from an artificial source) falling onto the hob and that the surrounding area is not too dark. Make sure that there is nothing covering the sensors or the hob. Take any pans off the hob and wipe away any food deposits. Interrupt the power supply to the hob for approx. 1 minute. If this does not solve the problem, please call the Miele Service department.
FE **flashes alternately with numbers in the timer display.**		
FE 44	The overheating protection mechanism has triggered.	See "Overheating protection".
FE 47 *FE 48*	There is a fault with the fan.	Ventilation to the underside of the hob must not be impaired. Remove any objects which could block it. If the fault message appears again, call the Miele Service Department.
Other fault messages *FE..*	A fault with the electronics has occurred.	Interrupt the power supply to the hob for approx. 1 minute. If the problem persists after reconnecting the appliance to the power supply, please contact the Miele Service department.

Miele appliances are designed to give the best possible results and many years of satisfaction. To help you get the most from your appliance, Miele has put together a comprehensive range of accessories and cleaning products.

These can be ordered via the internet at:

or from Miele (see back cover for contact details).

Miele@home system

Miele@home enabled appliances use the existing household power supply (Powerline technology) to transfer data to the Miele@home master appliance (SuperVision appliance, or InfoControl unit). You can use the master appliance to call up information about Miele@home appliances, such as the operational status or fault messages at any time.

The Miele@ system allows certain hobs to be linked to certain cooker hoods (**Con@ctivity**).
The cooker hood responds automatically to the hob setting, controlling the power level and lighting accordingly.

To enjoy the benefits of this feature, your appliance will have to be fitted with a communication module.

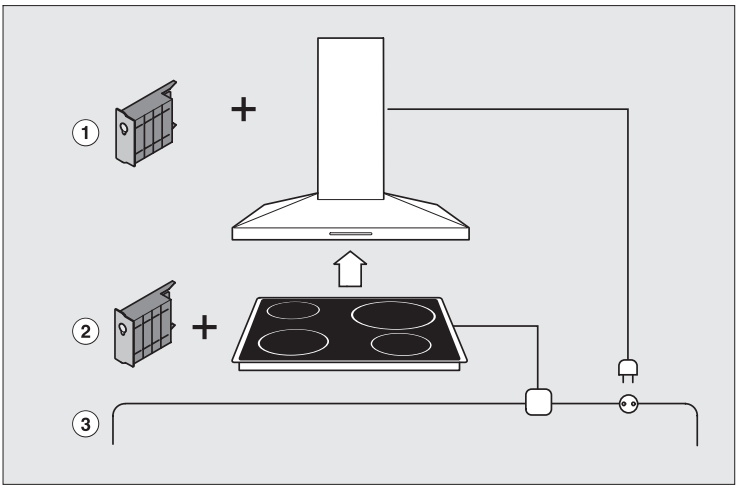
XKM 2100 KM

Communication module, including building-in kit

InfoControl

Master appliance with base station and mobile receiver.

Con@ctivity



Con@ctivity is the communication between the hob and the cooker hood.

The operation of the cooker hood is automatically controlled by the operating status of the hob.

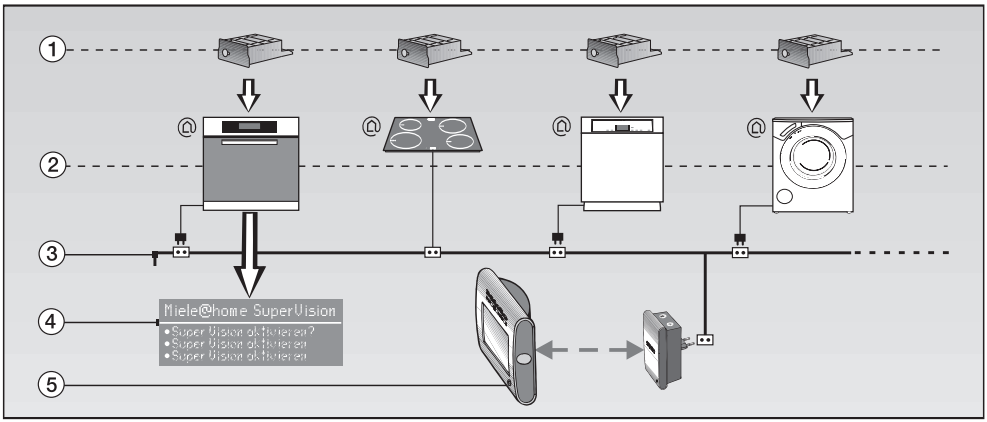
For communication to take place, the cooker hood must be fitted with communication module XKM 2000 DA ① and the hob must be fitted with communication module XKM 2100 KM ②.

The hob transmits information about its operating status to the cooker hood via the household power supply (Powerline) ③.

Miele@home

Communication enabled appliances use the existing household power supply (Powerline communications) to transfer data to Miele@home master appliances (e.g. the InfoControl unit, the SuperVision appliance). You can use the master appliance to call up information about communication enabled appliances, such as programme status or fault messages at any time.

Miele@home system components



① Communication module

② Communication enabled appliances (examples)

③ 230 volt power supply (Powerline)

④ SuperVision appliance, e.g. an oven used as a static master appliance

⑤ InfoControl unit (base station and mobile receiver) as a mobile master appliance

Signing on the hob

If you want to sign the hob

– on to the **Miele@home** system, first prepare the signing on procedure on the master appliance (see the "Miele@home" fitting and installation instructions)

– on to the **Con@ctivity** system, first sign on the cooker hood (see the "Con@ctivity" fitting and installation instructions).

■ With the hob switched off, touch the ⏻ and 🔒 sensors **at the same time** until the safety lock indicator lamp flashes.

After programming mode has been called up, *P* (Programme) and *S* (Status) will appear in the timer display.

The programme number will appear on the left of the numerical keypads and the status currently set will appear on the right of the numerical keypads.

■ Touch number 1 on the **rear left** numerical keypad (set Programme 10).

■ Touch number 2 on the **front right** numerical keypad (set Status 2 = Signed on).

The signing on process will begin and the number 2 will flash in the front right numerical keypad. The signing on process will take a few minutes. The number 2 will light up constantly when the process has been completely successfully.

■ To save the setting, touch the ⏻ sensor until all the displays go out.

■ Proceed as described in the "Miele@home" or Con@ctivity fitting and installation instructions.

Signing off the hob

If you want to sign off from the **Miele@home** system, first prepare the signing off procedure on the master appliance (see the "Miele@home" fitting and installation instructions).

- With the hob switched off, touch the ⏻ and 🔒 sensors **at the same time** until the safety lock indicator lamp flashes.

After programming mode has been called up, *P* (Programme) and *S* (Status) will appear in the timer display.

The programme number will appear on the left of the numerical keypads and the status currently set will appear on the right of the numerical keypads.

- Touch number 1 on the **rear left** numerical keypad (set Programme 10).
- Touch number 1 on the **front right** numerical keypad (set Status 1 = Signed off).

The signing off process will begin and the number 1 will flash in the front right numerical keypad. The signing off process will take a few minutes. The number 1 will light up constantly when the process has been completely successfully.

- To save the setting, touch the ⏻ sensor until all the displays go out.
- Proceed as described in the "Miele@home" or Con@ctivity fitting and installation instructions.

Safety instructions for installation

The appliance must only be installed and connected to the electricity supply by a suitably qualified and competent person in strict accordance with current national and local safety regulations (BS 7671 in the UK).

Fit the wall units and extractor hood before fitting the hob to avoid damaging the appliance.

▶ The veneer or laminate coatings of worktops (or adjacent kitchen units) must be treated with 100 °C heat-resistant adhesive which will not dissolve or distort.
Any backmoulds must be of heat-resistant material.

▶ This equipment may only be used in mobile installations such as ships, if a risk assessment has been carried out by a suitably qualified engineer.

▶ The hob may not be built in over a fridge, fridge freezer, freezer, dishwasher, washing machine or tumble dryer.

▶ This hob must not be installed above an oven or cooker unless this has built-in cooling down fan.

▶ After installing the hob, ensure that the connection cable cannot come into contact with the underside of the appliance. Make sure that there is no mechanical obstruction, such as a drawer, which could damage it.

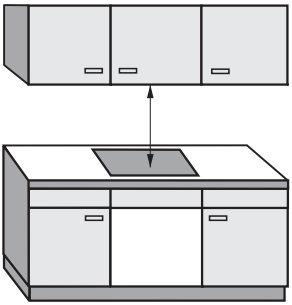
▶ Observe carefully the safety distances given on the following pages.

All dimensions in this instruction booklet are given in mm.

Safety distance above the appliance

A minimum safety distance must be maintained between the appliance and the cooker hood above it. See the cooker hood manufacturer's operating and installation instructions for details.

If the manufacturer's instructions are not available for the cooker hood, a minimum safety distance of at least 760 mm must be maintained. For any flammable objects, e.g. utensil rails, wall units etc. a minimum distance of at least 760 mm must be maintained between them and the appliance below.



When two or more appliances are installed together below a cooker hood, e.g. a gas wok and a ceramic hob, which have different safety distances given in the installation instructions, you should select the greater distance of the two.

Safety instructions for installation

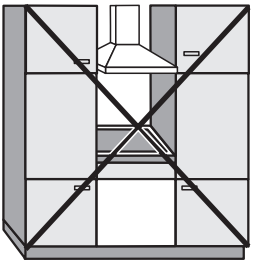
Safety distances to the sides and back of the hob

Ideally the hob should be installed with plenty of space on either side. There may be a wall at the rear and a tall unit or wall on one side (right **or** left) (see illustrations).

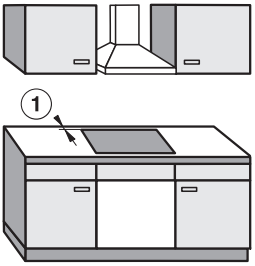
① Minimum distance of 50 mm between the **back** of the worktop cut-out and the rear edge of the worktop.

② Minimum distance of 50 mm between the **right** of the worktop cut-out and the nearest piece of furniture (e.g. tall unit) or a wall.

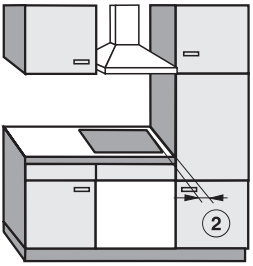
③ Minimum distance of 50 mm between the **left** of the worktop cut-out and the nearest piece of furniture (e.g. tall unit) or a wall.



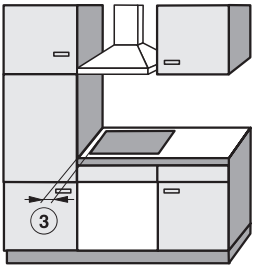
Not allowed



Recommended



Not recommended



Not recommended

Safety distances underneath the hob

To ensure sufficient ventilation to the hob, a minimum gap must be left between the underside of the hob and any oven, interim shelf or drawer.

The minimum gap between the underside of the hob and

– the top of an **oven** is **15 mm**.

– the top of an **interim shelf** is **15 mm**.

– the base of a **drawer** must be **75 mm**.

Interim shelf

It is not necessary to fit an interim shelf underneath the hob, but one may be fitted if you wish.

A ventilation gap of 10 mm at the back of the hob is necessary to accommodate the cabling.
We recommend a ventilation gap at the front of the hob of 20 mm to ensure good ventilation.

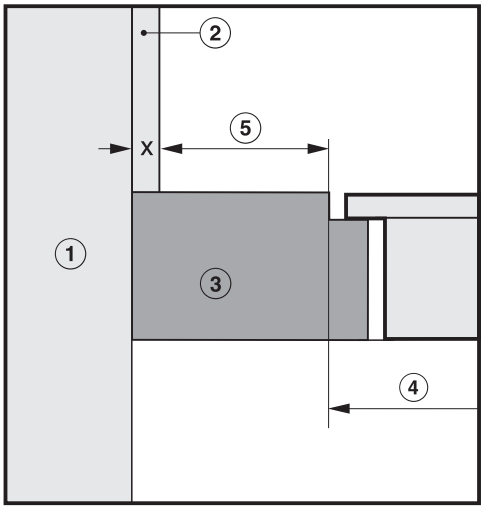
Safety distance when installing the appliance near a wall with additional niche cladding

A minimum safety distance must be maintained between the worktop cut-out and any niche cladding to protect it from heat damage.

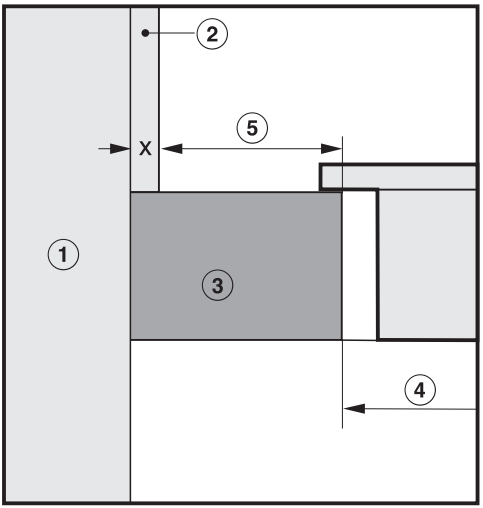
If the niche cladding is made from a **combustible material** (e. g. wood) a minimum safety distance ⑤ of 50 mm must be maintained between the cut-out and the cladding.

If the niche cladding is made from a **non-combustible material** (e. g. metal, natural stone, ceramic tiles) a minimum safety distance ⑤ of 50 mm less the thickness of the cladding must be maintained between the cut-out and the cladding.
Example: 15 mm niche cladding
50 mm - 15 mm = minimum safety distance of 35 mm

Flush-fitted hobs



Hob with frame or bevelled edges



① Masonry

② Niche cladding
Dimension x = thickness of niche cladding material

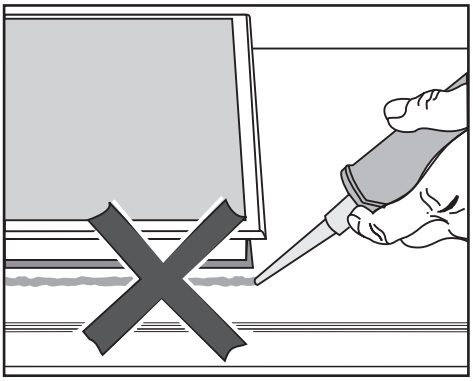
③ Worktop

④ Worktop cut-out

⑤ Minimum safety distance
for **combustible** materials is 50 mm
for **non-combustible** materials is 50 mm less dimension x

Hob with frame or bevelled edges

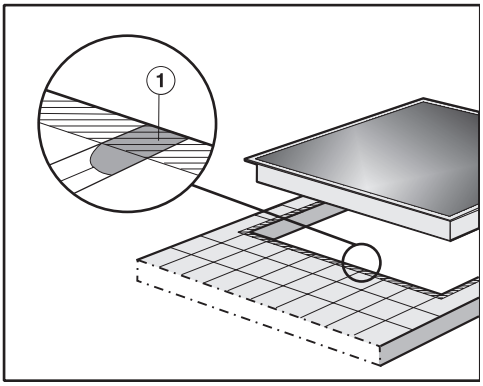
Seal between the hob and the worktop



The sealing strip under the edge of the top part of the appliance provides a sufficient seal for the worktop.

The hob must not be sealed with sealant (e.g. silicone).
This could result in damage to the hob or the worktop if the hob ever needs to be removed for servicing.

Tiled worktop

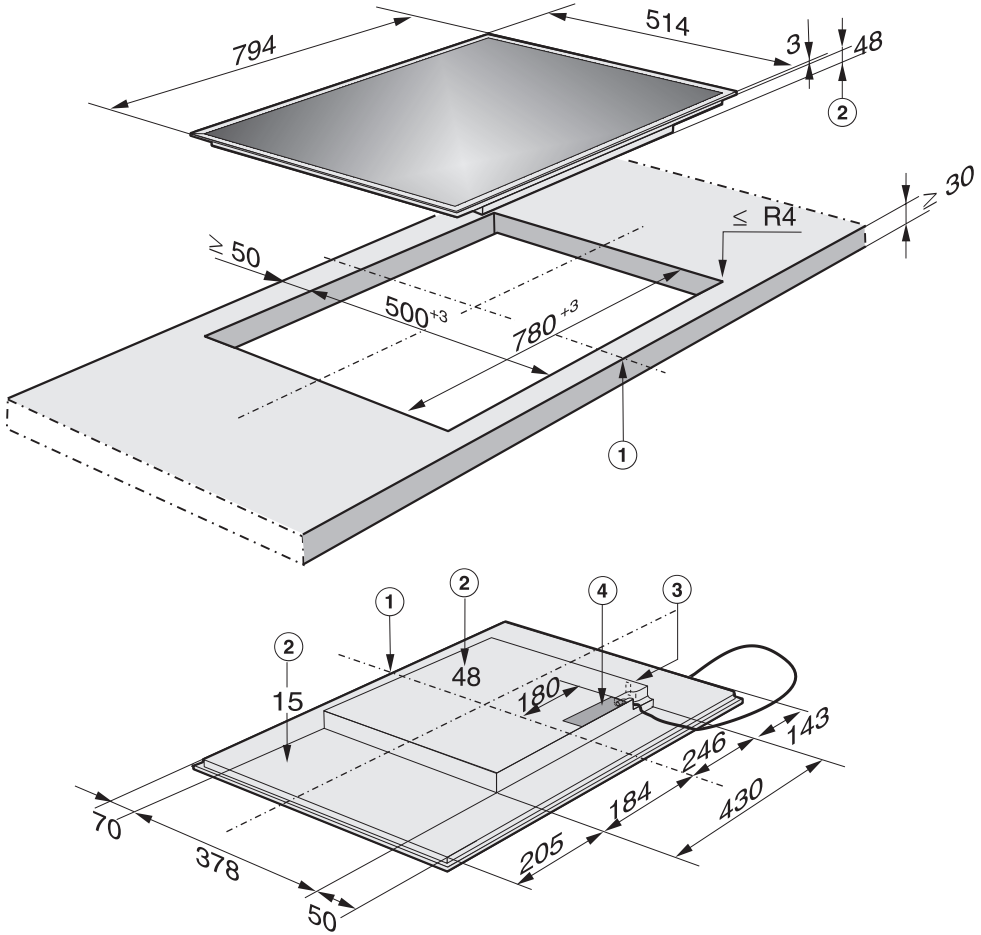


Grout lines ① and the hatched area underneath the hob frame must be smooth and even. If they are not the hob will not sit flush with the worktop and the sealing strip underneath the hob will not provide a good seal between the hob and the worktop.

Hob with frame or bevelled edge

Building-in dimensions

KM 6350



① Front

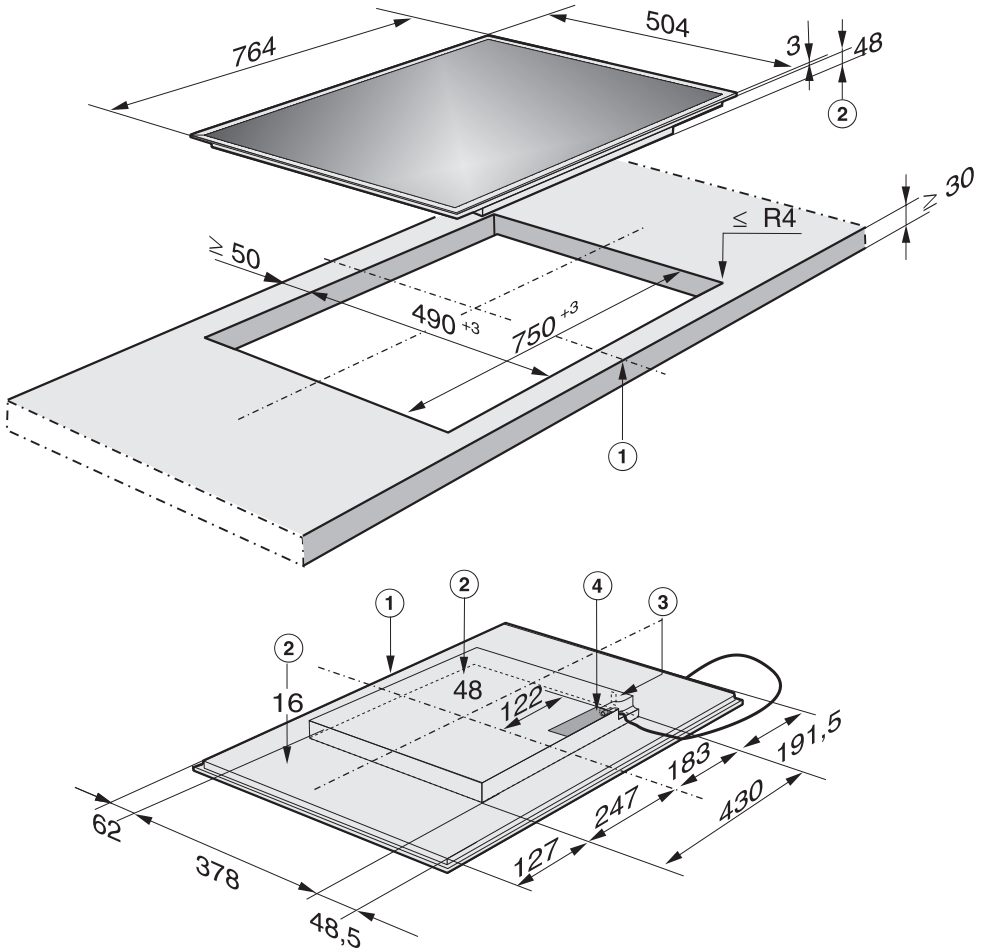
② Casing depth

③ Connection for Miele@home

④ Mains connection box

The mains connection cable (1440 mm long) is supplied separately.

KM 6354



① Front

② Casing depth

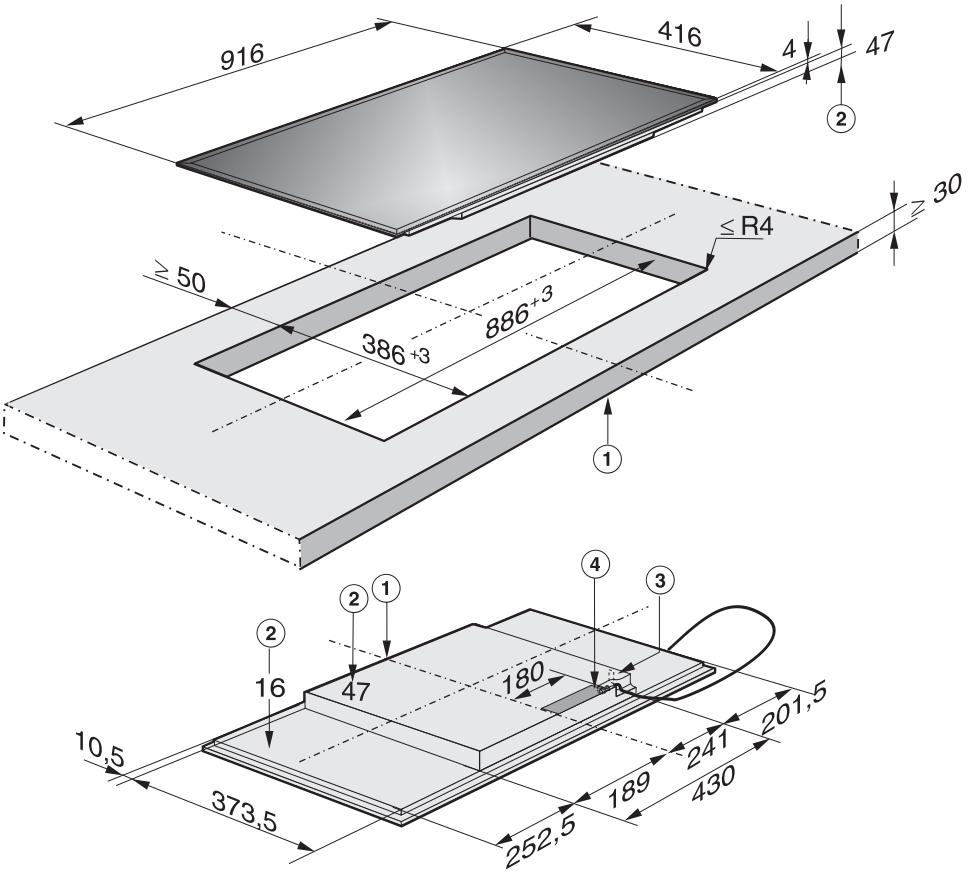
③ Connection for Miele@home

④ Mains connection box

The mains connection cable (1440 mm long) is supplied separately.

Hob with frame or bevelled edge

KM 6380



① Front

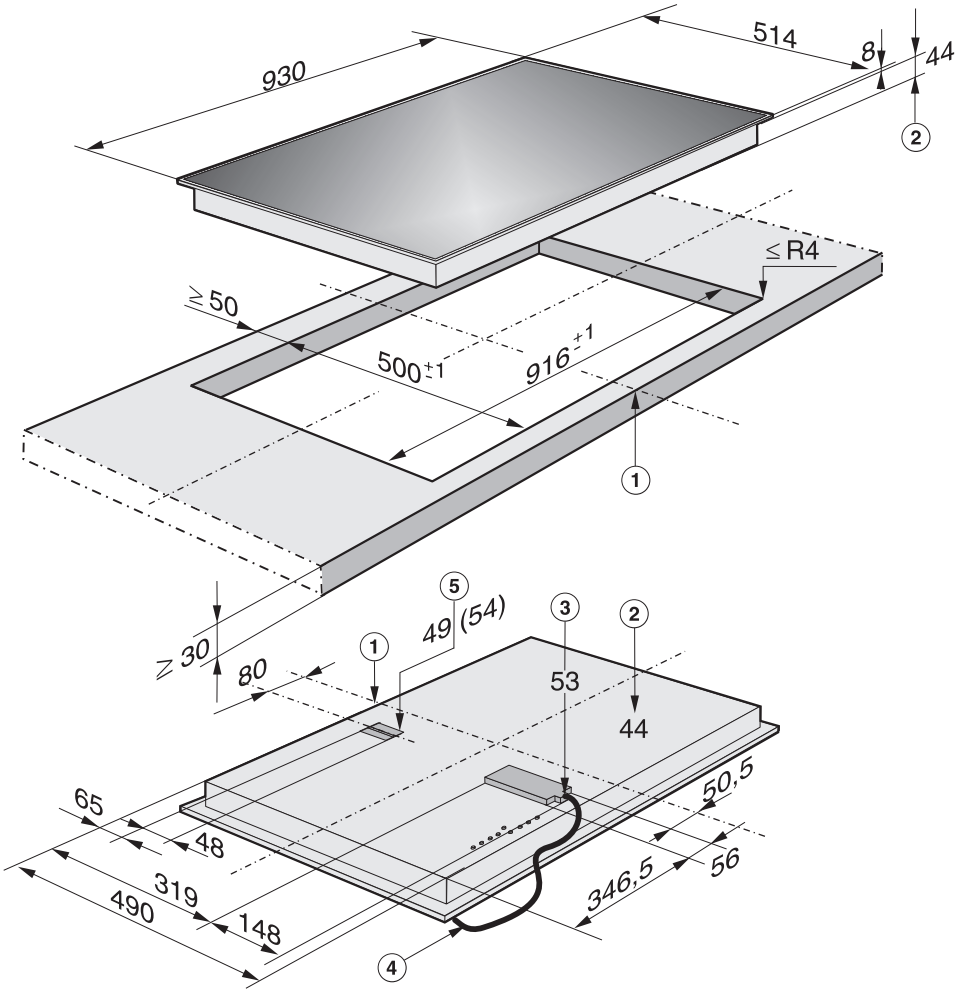
② Casing depth

③ Connection for Miele@home

④ Mains connection box

The mains connection cable (1440 mm long) is supplied separately.

KM 6382



① Front

② Casing depth

③ Casing depth, including mains connection cable

④ Mains connection cable,
L = 1440 mm

⑤ Connection for Miele@home
Casing depth, including Miele@home connection cable = 54 mm

Installing the hob

Preparing the worktop

- Make the worktop cut-out according to the dimensions given in the building-in diagram. Remember to maintain the **minimum safety distances** (see "Safety instructions for installation").
- Seal the cut surfaces of wood/laminated worktops with a suitable heat-resistant sealant to avoid swelling caused by moisture.

Make sure that the sealant does not come into contact with the top of the worktop.

No spring clamps are needed to install the hob. The sealing strip underneath the hob positions it securely in the cut-out.
Any gap between the frame and worktop will reduce with time.

Connecting the mains cable to the appliance

The mains cable must only be connected to the appliance by a qualified and competent electrician in strict accordance with current local and national safety regulations (BS 7671 in the UK).

- Follow the instructions in the wiring diagram (see "Electrical connection - Wiring diagram").

Installing the hob

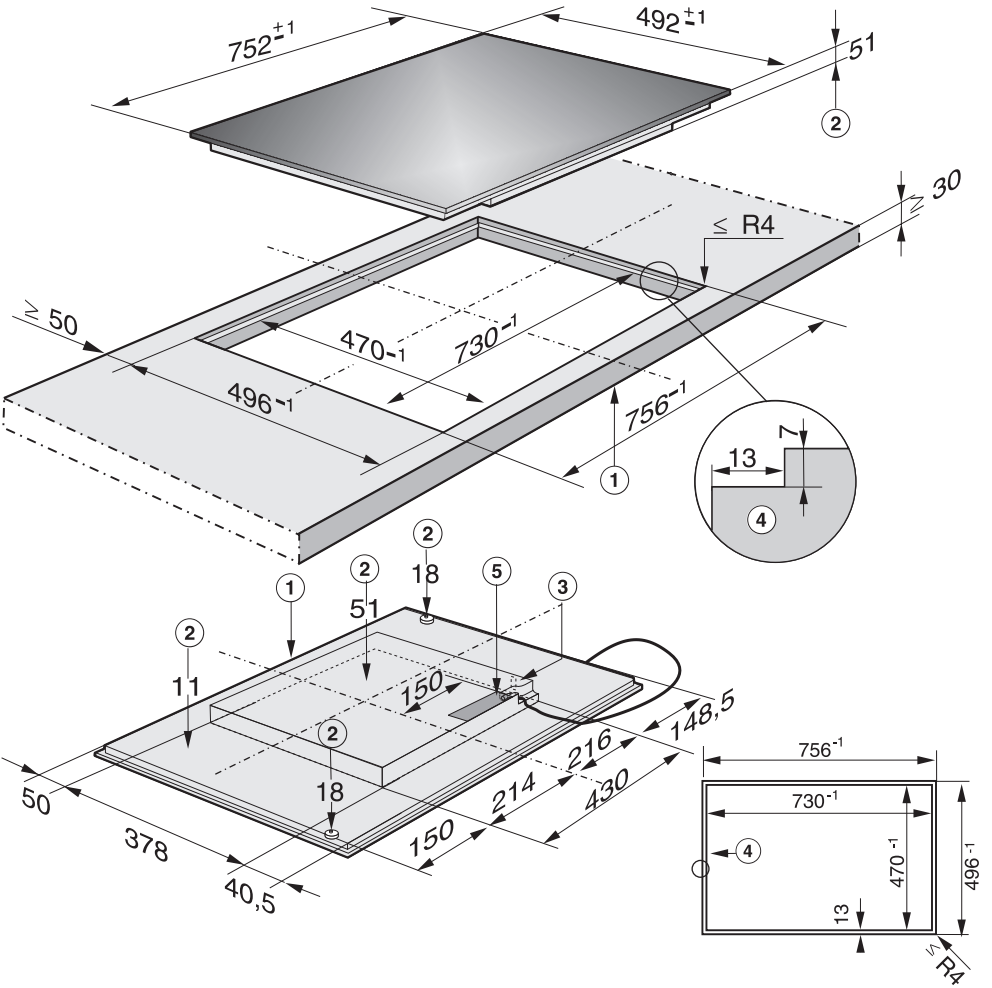
- Feed the mains connection cable down through the cut-out.
- Place the hob centrally in the cut-out. When doing this, make sure that the seal under the hob sits flush with the worktop on all sides. This is important to ensure an effective seal all round. Do not use sealant (e.g. silicone).

If the corners of the frame are not flush with the worktop surface, the corner radius (≤ R4) can be carefully scribed to fit.

- Connect the hob to the mains.
- Check that the hob works.

Building-in dimensions

KM 6351



① Front
② Casing depth
③ Connection for Miele@home
④ Stepped cut-out for granite or marble worktops
⑤ Mains connection box

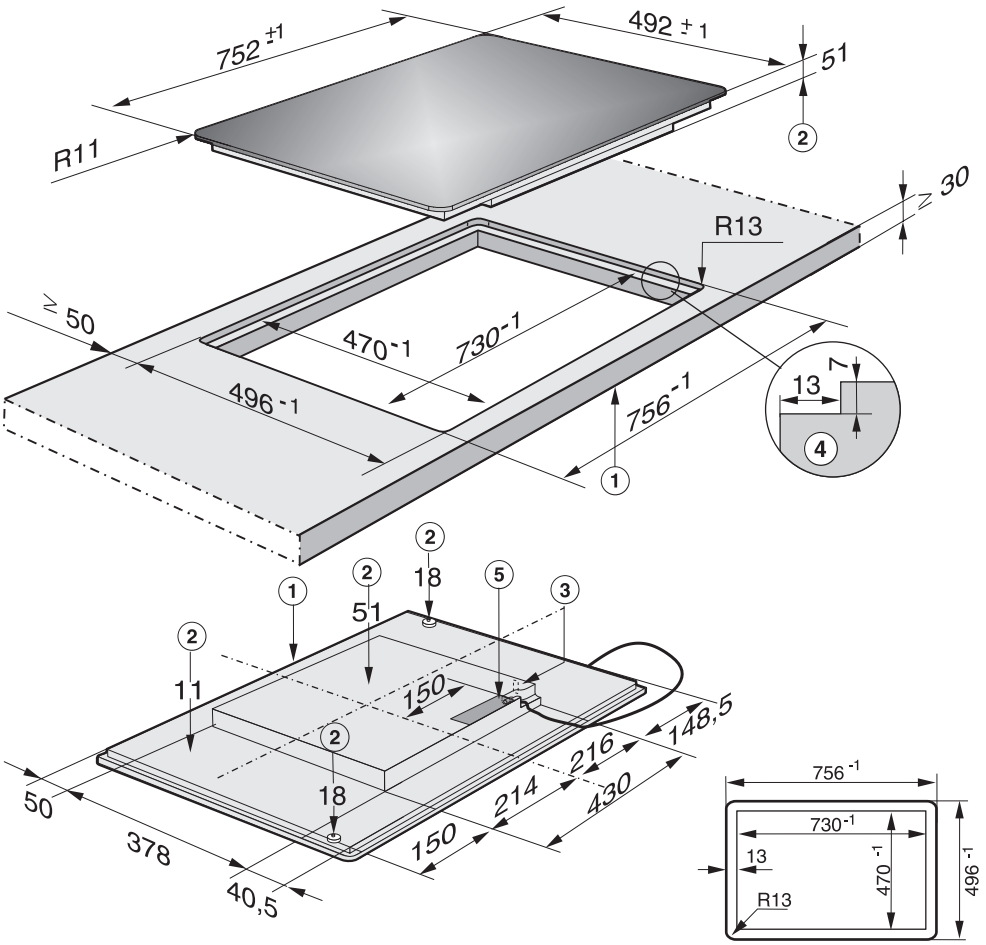
The mains connection cable (1440 mm long) is supplied separately.

Please take careful note of the detailed diagrams for the cut-out dimensions in granite and marble worktops.

Flush-fitted hobs

KM 6352

- suitable for installing in a glass worktop -

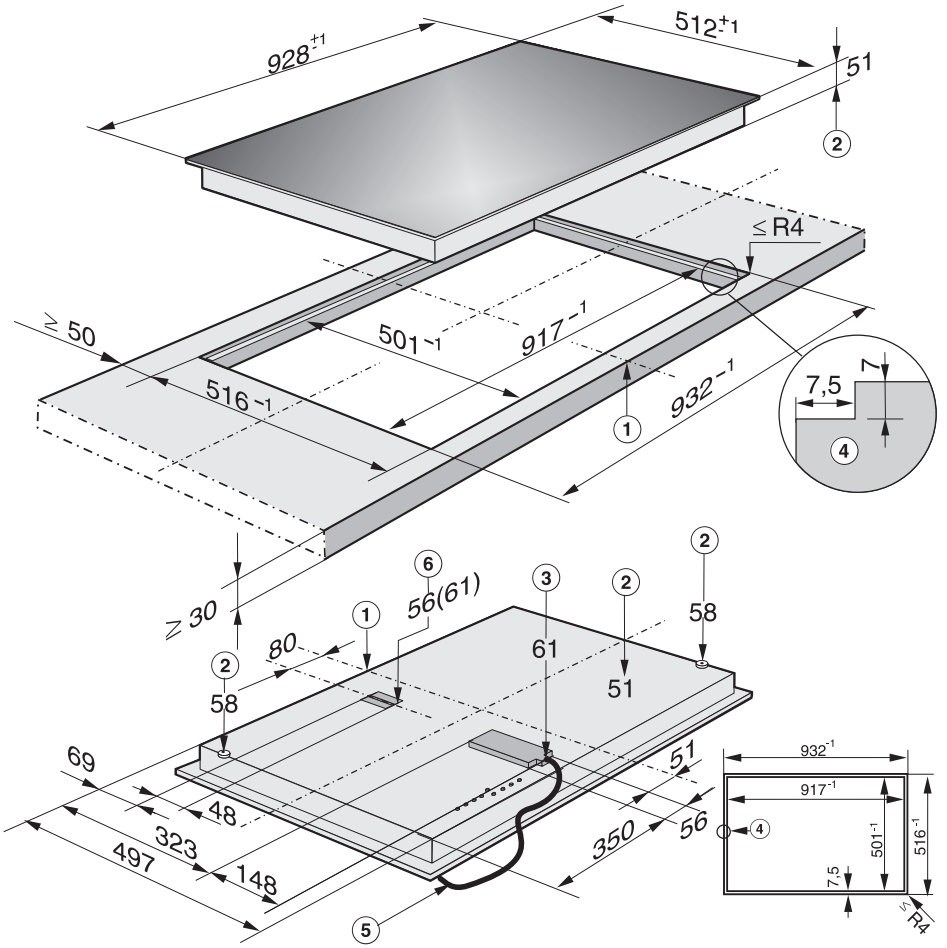


① Front
② Casing depth
③ Connection for Miele@home
④ Stepped cut-out for granite or marble worktops
⑤ Mains connection box

The mains connection cable (1440 mm long) is supplied separately.

Please take careful note of the detailed diagrams for the cut-out dimensions in granite and marble worktops.

KM 6383



① Front
② Casing depth
③ Casing depth including cable exit
④ Stepped cut-out for granite or marble worktops
⑤ Mains connection cable, L = 1440 mm
⑥ Connection for Miele@home Casing depth including connection cable for Miele@home = 61 mm

Please take careful note of the detailed diagrams for the cut-out dimensions in granite and marble worktops.

Installing the hob

Flush fit hobs are only suitable for installation in granite, marble, tiled or solid wood worktops.
When using a worktop made from any other material, please check first with the worktop manufacturer that it is suitable for installing a flush fit hob.
Certain models are suitable for building into glass worktops - please see advice under "Building-in dimensions"

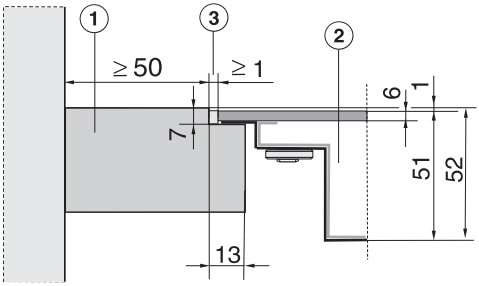
The internal width of the base unit must be at least as wide as the internal cut-out width for the hob (see "Building-in dimensions"). This is to ensure that the underside of the hob is accessible after installation and that the casing can be easily removed for maintenance. If the underside of the hob is not freely accessible after installation any sealant used to plug the gaps around the appliance must be removed to enable the hob to be lifted out of the cut-out should this be necessary.

The hob can be installed

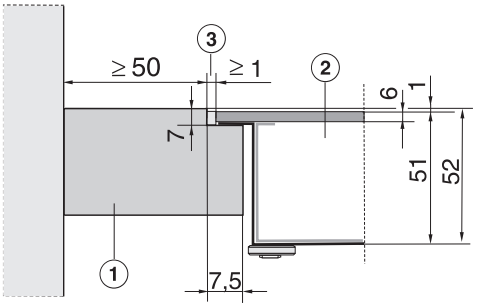
– in a suitable cut-out in a granite or marble worktop.
– in a suitable cut-out in a tiled or solid wood worktop or a glass worktop with a wooden support frame. The frame must be provided on site, and is not supplied with the appliance.

Granite and marble worktops

Preparing the worktop



KM 6383



① Worktop

② Hob

③ Gap

As the ceramic glass and the worktop cut-out have a certain dimensional tolerance, the size of gap ③ can vary (min. 1 mm).

- Make the worktop cut-out as shown in "Building-in dimensions".

Connecting the mains cable to the appliance

The mains cable must only be connected to the appliance by a qualified and competent electrician in strict accordance with current local and national safety regulations (BS 7671 in the UK).

Follow the instructions in the wiring diagram (see "Electrical connection - Wiring diagram").

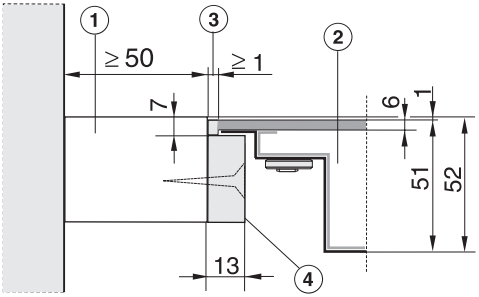
Installing the hob

- Feed the mains connection cable down through the cut-out.
- Centre the hob ② in the cut-out.
- Connect the hob to the mains.
- Check that the hob works.
- Seal the remaining gap ③ with a silicone sealant that is heat-resistant to at least 160 °C.

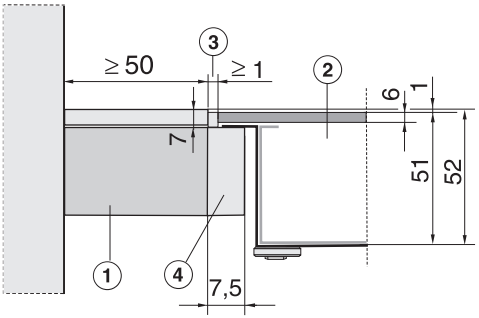
For granite and marble worktops, only use silicone sealant that is especially formulated for granite and marble, and observe the sealant manufacturer's instructions.

Solid wood, tiled and glass worktops

Preparing the worktop



KM 6383



① Worktop

② Hob

③ Gap

④ Wooden frame 13 mm
KM 6383 = 7.5 mm

Wooden frame to be provided on site.

As the ceramic glass and the worktop cut-out have a certain dimensional tolerance, the size of gap ③ can vary (min. 1 mm).

- Make the worktop cut-out as shown in "Building-in dimensions".
- Fix the wooden frame ④ 7 mm below the top edge of the worktop (see diagram).

Connecting the mains cable to the appliance

The mains cable must only be connected to the appliance by a qualified and competent electrician in strict accordance with current local and national safety regulations (BS 7671 in the UK).

- Follow the instructions in the wiring diagram (see "Electrical connection - Wiring diagram").

Installing the hob

- Feed the mains connection cable down through the cut-out.
- Centre the hob ② in the cut-out.
- Connect the hob to the mains.
- Check that the hob works.
- Seal the remaining gap ③ with a silicone sealant that is heat-resistant to at least 160 °C.

Observe the silicone sealant manufacturer's instructions.

For **granite and marble tiles**, only use silicone sealant that has been especially formulated for granite and marble.

Electrical connection

All electrical work should be carried out by a suitably qualified and competent person, in strict accordance with current local and national safety regulations (BS 7671 in the UK).

Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

A damaged cable must be replaced by a suitably qualified electrician with a special connection cable of type H 05 VV-F, available from Miele.

Ensure power is not supplied to the appliance until after installation or repair work has been carried out.

The appliance must only be operated when built-in. This is to ensure that all electrical parts are shielded. Live parts must not be exposed.

Do not connect the appliance to the mains electricity supply by an extension lead. These do not guarantee the required safety of the appliance.

Please make sure that the connection data quoted on the data plate match the household mains supply.

Connection should be made via a suitable isolator which complies with national and local safety regulations, and the On/Off switch should be easily accessible after the appliance has been built in.

If the switch is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

For extra safety it is advisable to protect the appliance with a residual current device (RCD). Please contact a qualified electrician for advice.

When switched off there must be an all-pole contact gap of at least 3 mm in the isolator switch (including switch, fuses and relays).

Important U.K.

The appliance is supplied for connection to a 230-240 V, 50 Hz supply with a 3-core cable.

The wires in the mains lead are coloured in accordance with the following code:

Green/yellow	= earth
Blue	= neutral
Brown	= live

WARNING
THIS APPLIANCE MUST BE EARTHED

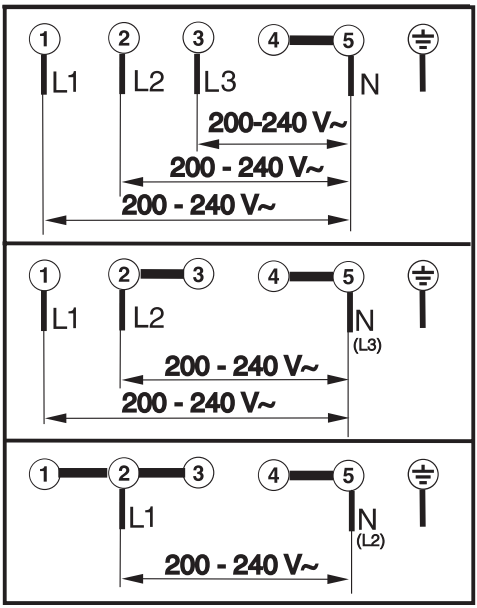
The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system, which complies with current local and national safety regulations. It is most important that this basic safety requirement is present and regularly tested and where there is any doubt, the electrical wiring in the home should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system such as an electric shock.

The manufacturer cannot be held liable for damage which is the direct or indirect result of incorrect installation or connection.

Wiring diagram

N.B. This appliance is supplied single phase only in the U.K. / AUS / NZ

Electrical connection



In the event of any faults which you cannot remedy yourself, or if the appliance is under guarantee, please contact:

– Your Miele dealer, or

– the Miele Service Department (see back cover for address).

Please note that telephone calls may be monitored and recorded to improve our service.

When contacting Miele, please quote the model and serial number of your appliance. These are given on the data plate.

N.B. A call-out charge will be applied for service visits where the problem could have been resolved as described in these instructions.

Space in which to stick the extra data plate supplied with the appliance. Ensure that the model number is the same as the one on the front of these instructions.

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